

The art of dining well is no slight art, the pleasure not a slight pleasure.
{ MICHEL DE MONTAIGNE }

CHAPTER I SALADS/SOUPS/STARTERS

I.	Contemporary Caesar Salad/Parmesan Crisp/Peppercorn Dressing/White Anchovy/Wheat Crouton.	9
II.	^G Butter Lettuce & Apple Salad/Feta Cheese/Garden Vegetables/Champagne Vinaigrette	9
III.	^V Fried Green Tomato Salad/Spring Greens/Pickled Onions/Buttermilk & Pimento Dressings	8
IV.	^V Study of Beets/Petite Greens/Pickled Onion/Goat Cheese Gougère/Cider Vinaigrette	10
V.	^G Butternut Squash Soup/Crispy LBF Kale/Almost Rum	10
VI.	Crispy Soft Shell Crab/Bok Choy/LBF Peppers/Coconut Curry	14
VII.	^G Charred Octopus/Bok Choy/Kabayaki/LBF Peppers	13
VIII.	Maryland Blue Crab Cake/Chipotle Cream/Sauce Remoulade	12
IX.	*Pan Seared Foie Gras/Truffled Brioche/Lettuces/Peppercorn-Maple Glaze	20
X.	*Seasonal Oysters; Choice of Tempura or Raw/Assorted Accoutrements	6 for 13 • 12 for 24

Varieties • Fanny Bay (WA) • Olde Salt (VA) • Westport (CT)

CHAPTER II MAIN COURSES

I.	^G *Sugar Seared Seabass/Eggplant & Tomato Sauté/Fingerling Potato/Roasted Shallot Cream	48
II.	^G *Mediterranean Bronzini/Potato Hash/Olive Tapenade/Basil-Heirloom Tomatoes	33
III.	^G *Lemon Scented Cobia/LBF Peppers/Asparagus/EVOO Whipped Potatoes/Smoked Fish Velouté	37
IV.	^G *North Carolina Trout/Braised Greens/Dirty Rice/Fennel/Hot Pepper Vinaigrette	34
V.	^G *Pan Seared Sea Scallops & Pancetta Bacon/Celery Root Purée/Roasted Fennel/Potato Pavé	44
VI.	*Crab Topped Salmon/Ratatouille/Broccolini/Crispy Potato Nest/Tomato Hollandaise	38
VII.	*Confit Breast of Duck/Brussels Sprouts/Spätzle/Cherry Demi	40
VIII.	*Duo of Pork {Braised Cheek • Tenderloin} Creamy Polenta Cake/Roasted Root Vegetables/Apple Chutney	38
IX.	^G *Filet of Beef & Soft Shell Crab/Herb Risotto/Spinach & Mushrooms	6 oz 47 • 8 oz 55
X.	*Dry Aged NY Strip/Stuffed Portobello/Brûléed Sweet Potato/Red Wine Demi	56
XI.	Tomahawk Ribeye/Asparagus/Crispy Fingerling Potatoes/Sweet Onion Demi	85
XII.	Braised Lamb Shank/LBF Kale/Sweet Corn Risotto/Roasted Sweet Peppers/Tequila-Orange Chile Reduction ...	43
XIII.	^G *Kangaroo Loin/Brussels Sprouts/Carrot Purée/Potato Pavé/Beet Foam	52

SPECIAL EDITIONS • 8 •

- I. ^G**Roasted Fingerling Potatoes**
- II. ^G**Sautéed Broccolini with Sauce Choron**
- III. ^V**Truffled Mac & Cheese/Herb Crumb**
- IV. ^G**Brussels Sprouts with Red Wine Butter**

ACKNOWLEDGEMENTS:

JAMIE KEATING, CEC, Chef/Co-Owner MELISSA KEATING, Co-Owner
MICHAEL HUGHES, Chef de Cuisine ADAM ICARD, Sous Chef
Culinary Team: Brett Carter/Edward Krutz/James Reed/Jason Buffin
CROSBY PRICE, Restaurant Manager CARSON YOUNG, Wine Director

FOOTNOTES:

State sales tax will be added to your order.
\$1.50 split check fee \$5.00 split entrée fee. Pre Fixe Menu is not sharable
20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.
^vdenotes a vegetarian option ^G denotes a gluten free option

***the consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

↑ FEATURED SELECT VEGETABLES FROM LITTLE BIT FARMS (LBF)/ELIJAH FARMS(EF)/POPE FARMS(PF)

↑ ABOVE DISHES ARE PREPARED WITH "CHEF'S BLEND" EXTRA-VIRGIN OLIVE OIL FROM GEORGIA OLIVE FARMS, LAKELAND, GEORGIA